

AZIENDA AGRICOLA

Gomba
BOSCHETTI

BAROLO ITALIA

DOLCETTO D ' ALBA D.O.C. "GALLUCCIO"

The Vine

Grape variety: Dolcetto, vines over 25 years old; manual harvest
Pruning: Guyot
Density: 4,400 vines per hectare

The Wine

Vinification: stemming and crushing: fermentation with maceration on skins for 7-8 days; ageing in steel tanks
Colour: purplish red with violet hues
Bouquet: rich, intense, spicy
Flavour: full, mineral
Serving: serve at 18°C in large goblets
Accompaniments: hors d'oeuvres and rice and pasta dishes



Azienda Gomba S.S. Agricola Via Boschetti, 2 - 12060 Barolo Tel. e fax: 0173/56121

www.gombaboschetti.it